

Independent Wine Evaluation

SOMMELIER CAPITAL ADVISORS

2013 No. 13 Cabernet Sauvignon, Napa Valley, Foyt Family Wines

A fruit-driven Napa cabernet sauvignon, this wine shows blueberry, cassis, and a touch of cedar and cherry wood right out of the gate. The palate begins and remains rich with blackberry and a sweet chocolate note. It is flavorful, but with an unexpectedly light, cool palate.

With a bit of time our panel noted eucalyptus, nutmeg, brown sugar and leather—improving the complexity of the nose and the palate. However, the wine remained fairly simple and may gain complexity with age. (If cellaring, we recommend revisiting between 2018 and 2025.)

The tannins are soft and fine-grained. Those who enjoy a fleshy or velvety texture without the bluster of higher alcohol wines—and just a touch of perceived sweetness—may enjoy this wine. Acidity seems higher than average, so we recommend serving it with a meal.

Complexity: Good complexity, but may improve with age; a bit simple in 2015
Balance: Strong nose-palate integrity, less for palate-finish; acidity seems high
Intensity: Even, strong intensity on nose and finish, fruit notes more than oak
Character: Not fully indistinct, but not full of personality: average character
Typicity: Typical cabernet fruit (though on the blue/dark side) and certainly Californian, but some on the blind panel placed its origin outside of Napa.



Appellation: Napa Valley College Vineyard
Vintage: 2013
Composition: Cabernet Sauvignon
Alcohol: 13.9%
Release Price: \$44

VISUAL, AROMATIC AND FLAVOR CHARACTERISTICS:

Appearance: Clear and deep ruby; well extracted; no rim variation or sediment

Floral and Fruit: Blueberry, cassis, blackberry

Spice, Herbal and Vegetal: Nutmeg, eucalyptus

Oak, Earth and Other: Brown sugar, leather, cherry wood, cedar, sweet chocolate

RESULTS:

Stage 1: Blind Tasting

- Complexity: 6/10
- Balance: 6/10
- Intensity: 7/10

Stage 2: Non-Blind

- Character: 5/10
- Typicity: 6/10

SCORE: 89

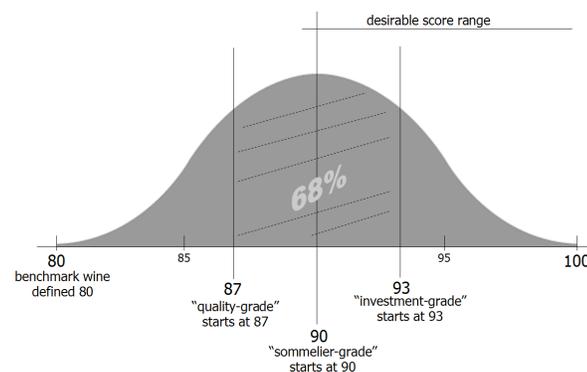


Tasting conducted December 16, 2015

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Principal, Jörn Kleinhans, CSW

EVALUATION MODEL:



METHODOLOGY DISCLOSURE: Full evaluation criteria and process description available upon request. Wines are tasted and evaluated in a controlled environment. Wine samples are provided by producer as part of paid evaluation assignment. Evaluation model assumes that wine quality is normally distributed between scores 80 and 100, where 80 represents a simple, but not flawed, standard wine.